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To give us news from the Bureau of Home Economics, Ruth Van Deman's with us today. And Nathan Koenig.

KOENIG:

No, I'm still working for Surplus Marketing. But right now I'm here as a user of Bureau of Home Economics bulletins....directions for making pickles, to bring it right down to cases.

Oh yes, you're the fellow who called Ruth up last summer and asked her how to make dill pickles.

And I'm glad I did.

And then she invited you up here to testify how the directions worked.

Isn't that the proof of a pickle recipe?

No. The real proof is a nice juicy dill to eat.

All right, here you are, Wallace.

Am I seeing straight here? Do you mean to say you made the dill pickles in this jar, Nate?

Yes sir. Why not? There's nothing to making dill pickles, if you just follow the directions....well, that is, not a great deal. Of course you always learn something by experience.

Yes, what was that you said about selecting the cucumbers for size?

(over)

KOENIG:

I've found it's best to have the cucumbers fairly small - not more than so long. (marking off on the finger)

KADDERLY:

About four or five inches that looks to be.

KOENIG:

That's right. And with the spines still on. That means they're young. The seeds aren't large and tough. These small cucumbers make firmer, better pickles.... not so likely to turn out hollow or become floaters in the brine as the big overgrown fellows.

VAN DEMAN:

They pack better in the jars, too.

KOENIG:

Much better. And in the crocks while they're curing.

You notice these are all just about the same size. That means they take the brine alike.

And I learned something else about pickle making last year.

VAN DEMAN:

Yes?

KOENIG:

It's best to start with everything laid out in orderly fashion, everything weighed and measured.

Last year I came through 100 percent with the 4-gallon crockful of dills. But I didn't have everything figured out for the six gallon crock.

VAN DEMAN:

Got too much salt to water....made your brine too strong?

KOENIG:

Too weak, I think. Anyway the pickles started to spoil in a week or so.

VAN DEMAN:

Didn't take on that nice crisp texture and special flavor of a good dill.

KOENIG:

No. You've got to follow the book if you want to get that. If the book says use so much salt, and so much water, and so much dill....use it.

VAN DEMAN:

And if the directions say skim the top of the brine every day....

KOENIG:

By all means skim it. When I'm making dill pickles, I go down in the basement every evening and skim that frothy stuff off the brine.

VAN DEMAN:

That frothy stuff being the product of the fermentation process - necessary to the curing of pickles.

KOENIG:

Sure. But if you don't get rid of it every day, the pickles can't breathe.... or something.

VAN DEMAN:

The lactic-acid forming bacteria don't function right.

KOENIG:

Another thing I'm doing this year that I didn't do last, is to seal up the pickles in jars, as soon as they're cured.

KADDERLY:

Well, I've been all eyes and ears here....perfectly content to listen. But I've just got to ask a question right here....Nate, when you say you seal the pickles in jars I suppose that's to keep them from disappearing so fast --- and makes it possible to have some left to eat next winter?

KOENIG:

Partly. I admit it's pretty hard to keep dill pickles at our house.

But speaking as one who makes pickles, I find if they're left in the open crock for long, after they're cured, they get soft and start to spoil.

VAN DEMAN:

The vinegar you add when you put them in jars helps to keep them.

KOENIG:

Yes, and I strain the old pickle brine, and boil it up, and let it cool before I pour it over the pickles in the jars. Or sometimes I mix a new brine.

VAN DEMAN:

Anything to stop the bacteria from doing any more work. They've done their job of curing the pickles.

KOENIG:

Sure, and I want to keep all that good flavor.

I'm going to get some green tomatoes when I go down to the farm this week, and dill them. I did a few last year....just the way your pickle leaflet says.

VAN DEMAN:

Came out all right, did they?

KOENIG:

Fair. Might have been better if I'd been more careful about the tomatoes I used. It's best to take tomatoes that are full grown....

VAN DEMAN:

But still green.



KOENIG:

Yes, but not white. You know there's a stage in there while a tomato's still green and just before it turns white and begins to color up. That full-grown green stage is the time to catch it for good green tomato dills.

VAN DEMAN:

Yes, if green tomatoes are too green, that is only half grown, the pickles are likely to be tough and rubbery.

KOENIG:

And if they're too ripe, they go mushy on you, and start peeling.

I just think you can't be too careful about selecting your cucumbers and your green tomatoes....all your ingredients in fact....when you make pickles.

VAN DEMAN:

Nate, I just wish Mrs. Yeatman, who's done a lot of the experimental work on our pickle recipes, could hear you say that. So often she gets questions from people who seem to think that there's some magic in the pickling, or canning, or preserving process, that will turn ~~not-so-good~~ vegetables or fruit into top notch products.

KOENIG:

I've learned better than that. You have to start with the best, if you want to finish with the best.

VAN DEMAN:

Well, I've been doing a little pickling myself over the weekend. And like you, Nate, I brought along a sample.

KADDERLY:

What, been holding out on us, Ruth....Watermelon pickles, are they?

VAN DEMAN:

Um hum.

ANNOUNCER:

Watermelon pickles! The kind that grandmother used to make!

VAN DEMAN:

Well the old-fashioned cooks turned out lots of good food, no doubt about that. And I don't want to be claiming too much for our modern ways. But I think these are better watermelon pickles than my grandmother used to make. They're crisper, more of a golden amber color....not so dark and tough.

KOENIG:

I bet you followed one of those Bureau of Home Economics recipes.

VAN DEMAN:

Of course I did. And I weighed and measured everything that went into the kettle.

KADDERLY:

Are you and Nate going to enter your pickles at the county fair?

KOENIG:

Now that's an idea.

VAN DEMAN:

They aren't in the same class. It's just possible we each might get a blue ribbon....But no, no, I think I'm going to submit mine to the judges right here. What do you say, Nate.

KOENIG:

Sure I'm with you. Step up folks, and sample the dill pickles.

VAN DEMAN:

And the watermelon pickles.

ANNOUNCER:

Watch out, the engineer in the control room is coming through the glass.

KADDERLY:

Just a minute here, gentlemen. Just hold off on this pickle judging contest until I can check with Ruth Van Deman on this leaflet of pickle recipes.

Ruth, is there a good supply of this on hand....enough to take care of our Farm and Home friends who want to write to the Bureau of Home Economics for a copy?

VAN DEMAN:

I think so.

KADDERLY:

Then, Farm and Home friends, if you want these directions for making dilled cucumbers and green tomatoes....

ANNOUNCER:

And watermelon pickles, Wallace. Don't leave them out.

KADDERLY:

Good are they?

ANNOUNCER (eating)

Super-super.

KADDERLY:

Well, this leaflet tells how to make super-super watermelon pickles and a dozen other kinds. Just address your cards to the Bureau of Home Economics, Washington, D. C., and ask for the leaflet "Homemade Pickles and Relishes."

1. The first part of the report is a general statement of the purpose and scope of the study.

2. The second part is a description of the methods used in the study.

3. The third part is a description of the results of the study.

4. The fourth part is a discussion of the results and their implications.

5. The fifth part is a conclusion and a list of references.

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16. The sixteenth part is a list of figures and tables.

17. The seventeenth part is a list of footnotes.

18. The eighteenth part is a list of abbreviations.

19. The nineteenth part is a list of symbols.

20. The twentieth part is a list of acronyms.